



HIBACHI SUSHI SAKE

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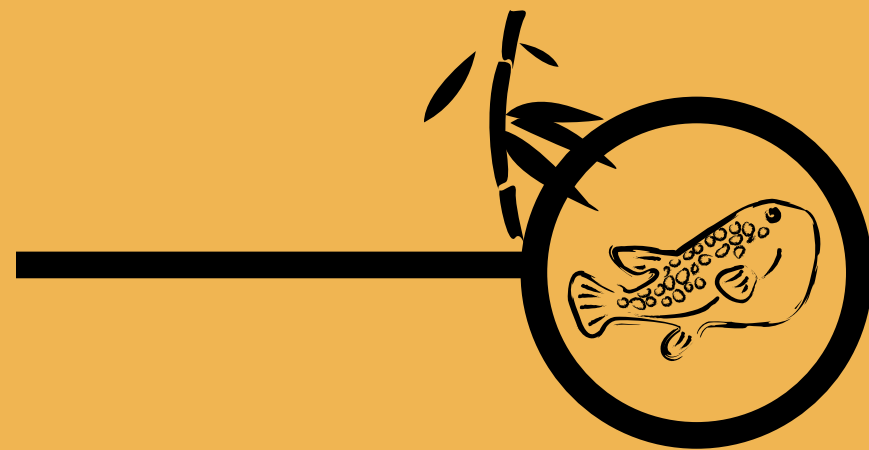
THE ART OF SUSHI



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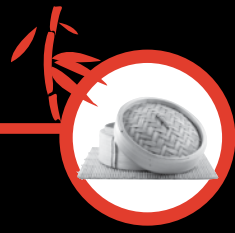
You are about to experience something truly different in dining. It is Teppan Yaki cooking. Teppan Yaki in Japanese means: to cook on an iron skillet. You will find our tableside cooking to be a joy to watch and we hope the selection of food will please both your eyes and your palate.

Dishes are accompanied with our authentic sodium restricted soya sauce. Allergy and religious diets will be respected at the chef's discretion. All our dishes are made to order. Please allow us the appropriate time to prepare dishes to your liking.



NOTICE
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have medical conditions.





TEMPAN YAKI DINNERS

All dinners are served with shrimp appetizer, soup, salad, zucchini, onions, fresh mushrooms, fried rice and noodles.

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|------------------------------|-------|
| 24. VEGETABLES | 18.00 |
| 25. SESAME CHICKEN | 21.00 |
| 26. HIBACHI NY STRIP (8 oz.) | 26.00 |
| 27. FILET MIGNON (8 oz.) | 29.00 |
| 28. SHRIMP | 25.00 |
| 29. SCALLOP | 27.00 |
| 30. GROUPEL | 24.00 |
| 31. SALMON | 24.00 |
| 32. AHI TUNA (Yellow fin) | 26.00 |

CHEF'S SUGGESTIONS

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|---|-------|
| 43. YAKI NIKU Hot and spicy marinated beef | 24.00 |
| 44. KANPAI Filet mignon, shrimp, chicken | 32.00 |
| 45. LAND AND SEA Filet mignon, shrimp, scallop | 34.00 |
| 46. DELIGHT Lobster, shrimp, scallop | 38.00 |
| 47. ICHIBAN LOBSTER 2 - 5oz. lobster tails | 42.00 |

Children's Menu (Under 10 - Fried rice and soup or salad)

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|--------------------|-------|
| 51. HIBACHI STEAK | 12.00 |
| 52. HIBACHI SHRIMP | 13.00 |



SAMURAI WARRIOR STEAK

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|-------------------------------|-------|
| 33. HIBACHI NY STRIP (12 oz.) | 30.00 |
| 34. FILET MIGNON (12 oz.) | 36.00 |

THE BLUE COMBINATIONS

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|--------------------------------|-------|
| 35. HIBACHI NY STRIP & CHICKEN | 24.00 |
| 36. HIBACHI NY STRIP & SHRIMP | 25.00 |
| 37. CHICKEN AND SHRIMP | 24.00 |
| 38. SALMON AND SHRIMP | 25.00 |
| 39. SHRIMP AND SCALLOP | 26.00 |
| 40. FILET MIGNON AND SHRIMP | 26.00 |
| 41. FILET MIGNON AND SCALLOP | 28.00 |
| 42. FILET MIGNON AND LOBSTER | 36.00 |

HAPPY HOUR EVENING BIRD SPECIAL

EVERY DAY 3:30 PM - 6:00 PM
(Except holidays eves and holidays)

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|--------------------|-------|
| 53. SESAME CHICKEN | 14.95 |
| 54. HIBACHI STEAK | 14.95 |
| 55. HIBACHI SHRIMP | 15.95 |

No substitution
Last order must be placed before 6:00 PM. Dine in only



DESSERTS

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|---|-------|
| MOCHA CAKE | 5.00 |
| CHEESE CAKE | 5.00 |
| MANGO MOUSSE CAKE | 5.00 |
| RASPBERRY MOUSSE CAKE | 5.00 |
| MATCHA ICE CREAM Green tea flavor ice cream | 6.00 |
| TEMPURA ICE CREAM Vanilla ice cream ball rolled in our crunch coating, fried and topped with caramel | 8.00 |
| BANANA ICE CREAM TEMPURA "FLAMBE" Tempura style banana served with green tea ice cream | 10.00 |



SPECIAL BIRTHDAY SALUTE 11.95

We celebrate your birthday or anniversary with a traditional style, presented by Blue Fugu chefs and servers. (Birthday cake)

Gratuities are split between chefs and wait staff.

Sorry, no personal checks

An 18% gratuity will be added to parties of 6 or more.

Extra charge for sharing - 5.95

AGIATO SOZAIMAS
(THANK YOU VERY MUCH)

SAKIZUKE

APPETIZERS

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|--|-------|
| 21. EDAMAME Japanese green soybeans | 7.00 |
| 14. SHRIMP TEMPURA Lightly battered fried shrimp and vegetables | 12.00 |
| 16. HARUMAKI Japanese spring roll | 6.00 |
| 19. GYOZA Sauteed dumpling stuffed with pork and vegetables | 8.00 |
| 67. SASHIMI APPETIZER (8pcs) Tuna, salmon, snapper, octopus, crab | 12.00 |
| 05. HOT SPICY TAKO Octopus marinated, cucumber, and our spicy sauce | 11.00 |
| 03. TSUBAKI Sliced fresh snapper and salmon served with ponzu sauce | 11.00 |
| 04. SUNOMONO Minced octopus, crab, shrimp, cucumber served with rice vinegar | 11.00 |
| 06. TUNA TAKAKI Thin slices of seared tuna served with radish and ponzu sauce | 12.95 |
| 68. SUSHI APPETIZER (8pcs) 4 pcs California roll, crab, salmon, tuna, snapper | 11.00 |
| 08. SALMON CARPACCIO Razor thin slices of fresh salmon in our special sauce | 12.00 |
| 09. HIYASHI WAKAME Seaweed salad | 8.00 |
| 10. IKA SANSAL Squid salad | 9.00 |

